

In the Claims:

1 (Currently Amended). ~~Process for producing a vegetarian substance for substituting animal protein or Tofú containing food or toiletry, characterized in that~~

— ~~a stirrable first substance is produced from the comminution of shelled seeds or nuts,~~

— ~~with addition of a first liquid and,~~

— ~~oil or liquefied fat is added to this stirrable first substance and thus a second substance is produced,~~

— ~~an acidic second liquid or an acidulant is added to this second substance, a firmer consistency is obtained, resulting in a pasty substance, suitable as vegetarian substitute for animal protein or Tofú containing food or toiletry,~~

— ~~wherein the quantitative ratio of the first substance to oil or liquefied fat is about 100:20 to 300 based on their parts by weight~~

A process for producing a viscous edible product for substituting animal protein or Tofú containing food comprising the following steps:

providing comminuted shelled seeds or nuts;

providing a first liquid;

providing oil or liquefied fat;

providing an acidic second liquid or an acidulant' and mixing said communitated shelled seeds or nuts, said first liquid, said oil or liquefied fat and said acidic second liquid or acidulant to obtain a base substance;

wherein the ratio of seeds or nuts to the first liquid is about 100:50 to 100:1000, based on their parts by weight;  
wherein the ratio of said seeds or nuts plus said first liquid to said oil or liquefied fat is about 100:20 to 100:300, based on their parts by weight; and  
wherein said acidic second liquid or acidulant is added in sufficient quantities to obtain a pH value < 5 of the base substance, thereby resulting in a firmer consistency of the base substance;  
wherein said base substance is pasteurized yielding said viscous edible product..

2. (Original) Process according to Claim 1, characterized in that the added oil or fat is produced from seeds or nuts.
3. (Original) Process according to Claim 1, characterized in that the seeds or nuts originate from a single plant species.
4. (Original) Process according to Claim 3, characterized in that the seeds are sunflower seeds.
5. (Previously presented) Process according to Claim 1, characterized in that the first liquid comprises water, fruit juice or vegetable juice or is produced from plants or fungi.
6. (Original) Process according to Claim 1, characterized in that the acidic second liquid is lemon juice.
7. (Original) Process according to Claim 1, characterized in that the quantitative ratios of seeds or nuts to the first liquid to salt or sugar etc. are about 100:50 to 1000:0 to 200, based on their parts by weight.

8. (Original) Process according to Claim 1, characterized in that the quantitative ratio of the pulpy first substance to oil or liquefied fat is about 100:20 to 300, based on their parts by weight.

9. (Original) Process according to Claim 1, characterized in that the quantitative ratio of the acidic second liquid to the liquid second substance is about 2 to 20 : 100, based on their parts by weight.

10. (Original) Food characterized by a content of a substance according to one of the preceding claims.

11. (Cancelled)

12. (Original) Toiletry characterized by a content of a substance according to Claim 1.

13. (Original) Toiletry according to Claim 12, characterized by a content of a perfuming substance in the form of herb or plant constituents.

14. (Original) Cleaning agent characterized by a content of a substance according to Claim 1.

15. (Cancelled)

16. (Original) Cleaning agent according to Claim 14, characterized in that the cleaning agent has a granular constituent of coarsely ground sunflower seeds or sunflower bran, cereals, meal, bran, sawdust, grated coconut, sand or lime constituents.

17. (Previously presented) Process according to Claim 1, characterized in that the consistency of the substance produced is able to be determined by the amount of the added acidic second liquid or the acidulant, respectively.

18. (Previously presented) Process according to Claim 1, characterized in that the second substance is acidified by bacteria.

19. (Previously presented) Process for producing a substance, characterized in that

- a stirrable first substance is produced from the comminution of shelled seeds or nuts,
- with addition of a first liquid and,
- oil or liquefied fat is added to this stirrable first substance and thus a second substance is produced,
- an acidic second liquid or an acidulant is added to this second substance, as a result of which a firmer consistency is obtained,

wherein the quantitative ratio of the first substance to oil or liquefied fat is about 100:20 to 300, based on their parts by weight;

wherein the quantitative ratio of the acidic second liquid to the second substance is about 2 to 20:100, based on their parts by weight;

wherein the second substance has a pH value <5; and

wherein the water content is in the range from 45% to 25%.

20. (Currently Amended) ~~Food characterized by a content of a substance being produced according to the following process:~~

- ~~a stirrable first substance is produced from the comminution of shelled seeds or nuts,~~
- ~~with addition of a first liquid and,~~
- ~~oil or liquefied fat is added to this stirrable first substance and thus a second substance is produced,~~
- ~~an acidic second liquid or an acidulant is added to this second substance, as a result of which a firmer consistency is obtained,~~

— ~~wherein a content of a flavoring substance in the form of fruit juice constituents or a dilution by an aqueous liquid is contained~~

A viscous edible product, comprising a mixture of:

communitied shelled seeds or nuts;

a first liquefied fat; and

an acidic second liquid or an acidulant,

wherein the ratio of seeds or nuts to the first liquid is about 100:50 to 100:1000,

based on their parts by weight;

wherein the ratio of said seeds or nuts plus said first liquid to said oil or liquefied

fat is about 100:20 to 100:300, based on their parts by weight; and

wherein the product is acidified to a pH value < 5 for having a firmer consistency;

wherein the product is pasteurized; and

wherein the consistency of the product is similar to curd cheese or fresh cheese.

21. (Previously Presented) Process according to Claim 1, wherein the second substance has a pH value <5.

22. (Previously Presented) Process according to Claim 1, wherein a water content is in the range from 45% to 25%.

23. (Previously Presented) Process according to Claim 1, wherein the quantitative ratio of the acidic second liquid to the second substance is about 2 to 20:100, based on their parts by weight.